

Monkey Bread

Ingredients:

4 cans Refrigerated Biscuits
1 c. brown sugar
 $\frac{3}{4}$ c. butter
 $\frac{1}{2}$ c. white sugar
2 tbsp. cinnamon
 $\frac{1}{2}$ c. raisins (optional)

Directions:

In a medium-sized bag, mix white sugar and cinnamon. Cut biscuits into quarters. Drop 6–8 pieces of biscuits into bag and shake to cover. Place in greased pan (tube pan or 9x13). Repeat with remaining biscuit pieces, sprinkling with raisins as you layer. Melt butter and brown sugar, boil 1 min. Pour over the layered biscuits.

Bake @ 350 F for 35 min. Let stand 10 min. and then turn onto serving plate.